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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

AUGUSTA, GA.

Foodstuffs—Production, Care, and Sale. (Part of Ord. Bd. of H., July 30, 1912.)

BAKERIES—SANITARY REGULATION OF.

SECTION 1. *Be it ordained by the board of health of the city of Augusta, Ga., and it is hereby ordained by the authority of the same:* All places used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, furniture, tools, machinery, and utensils. All parts of the bakery shall be adequately lighted at all times, and shall be ventilated by means of windows or skylights or air shafts or air ducts or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilating construction and equipment shall be of such character that a complete change of air in all parts of the bakery may be made at least four times each hour: *Provided, however,* That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or rising of dough shall of necessity be interfered with or prevented.

The floor of every place used as a bakery, if below the street level, shall be constructed of concrete, cement, asphalt, or other impervious material, or of tile, laid in cement, which floor may, if desired, be covered with a hardwood floor having tight joints; if above the street level the floor may be of hardwood with tight joints, or may be of any impervious material, as above provided. The angles where the floor and walls join shall be made and maintained so as to be rat proof.

Every bakery shall be kept reasonably free from flies, and the doors, windows, and other openings of every such bakery shall, from April 1 to December 1, be fitted with self-closing wire screen doors and wire window screens. The side walls and ceilings shall be well and smoothly plastered, tiled, or sheathed with metal or wood sheathing, and shall be kept in good repair. If made of mill construction with smooth surfaces such walls and ceilings need not be sheathed or plastered. All walls and ceilings shall be kept well painted with oil paint, or lime washed or calcimined, and all woodwork shall be kept well painted with oil paint.

Every such bakery shall be provided with adequate plumbing and drainage facilities, including well-ventilated water-closets and impermeable wash sinks on iron supports. No water-closet compartment shall be in direct communication with a bakery.

No person shall sleep in any bakery or in the rooms where flour or meal used in connection therewith, or the food products made therein, are handled or stored. If any sleeping places are located on the same floor as the bakery they shall be well ventilated, dry, and sanitary. No domestic animals except cats shall be permitted in a bakery or place where flour or meal is stored in connection therewith, and suitable provision shall be made to prevent nuisances from the presence of cats.

All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall provide themselves with slippers or shoes and a suit of washable material which shall be used for that purpose only. These garments shall at all times be kept clean.

Cuspidors of impervious material shall be provided and shall be cleansed daily. No employee or other person shall spit on the floor or side walls of any bakery or place where food products of such bakery are stored.

The smoking, snuffing, or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco therein or to spit on the floor of such bakery.

No person who has consumption, scrofula, or venereal disease, or any communicable or loathsome skin disease shall work in any bakery, and no owner, manager, or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such bakery.

All rooms for the storage of flour or meal for use in connection with any bakery shall be dry and well ventilated, and every bakery and room used for the storage of materials and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same can be easily removed and cleaned. If the floor of any such bakery or room is below the adjacent street level, no such material or products shall be stored nearer to such floor than one foot.

Every bakery shall be kept clean at all times and free from rats, mice, roaches, and other vermin and from all matter of an infectious or contagious nature.

No bakery store or any place shall offer for sale bread which has not been wrapped in a clean paper covering at the bakery before delivery to said stores. Said paper wrappings to be impervious to any pollution whatsoever from dust, flies, or any vermin, nor from the hands of any persons or person engaged in the sale. The use of newspaper or any other waste paper for such wrapping is strictly prohibited.

FRUITS AND VEGETABLES—INSPECTION AND PROTECTION OF.

It shall be the duty of the chief food inspector or his assistants to enter all establishments where fruit, vegetables, or other food products are kept and offered for sale, and further it shall be the duty of said inspector or his assistants to carefully examine the aforesaid fruit or vegetables, and if the aforesaid fruit or vegetables shall be found in condition unfit for human food, it shall be the duty of aforesaid inspector or his assistants to have said fruit or vegetables destroyed, so they can not be used as human food, by pouring coal oil or other disinfectant thereon.

It shall be the further duty of said inspector or his assistants to have all fruits that are displayed upon sidewalk to be put upon stands, not lower than 18 inches and free from the reach of such animals as dogs and cats.

It shall also be the duty of said inspector or his assistants to see that all fruits are properly screened with wire screening so as to keep flies away from same, during such months of the year as the president of the board of health shall direct.

SOFT DRINKS—SANITARY REGULATION OF.

It shall be the duty of the chief inspector or his assistants to enter and examine all places where pop or other soft drinks are sold, bottled, or manufactured to see that the same are sold, bottled, or manufactured under sanitary conditions. It shall be the further duty to give instructions to all places selling, bottling, or manufacturing soft drinks as to the methods of sanitation that they shall be required to do.

Penalty.—Any person, firms or corporations who violate any of the aforesaid ordinances, shall upon conviction in recorder's court be punished by fine not exceeding \$100 or imprisonment not exceeding 90 days.

Restaurants—Sanitary Regulation of. (Part of Ord. Bd. of H., July 30, 1912.)

INSPECTION.

It shall be the further duty of chief food inspector or his assistants to enter and examine all restaurants as to the sanitary conditions of the same.

It shall be the duty of said inspector or assistant to see that all restaurants are properly screened for protection from flies.